

Guardian Peak Merlot 2005

Appearance: Ruby-red.

Bouquet: Cherry and ripe fruit form the fruit component of the aroma. Complexity is showing with integrated oak aromas like toffee and coffee and supported by potpourri and hints of red capsicum.

Palate: The wine offers intense up-front and good length of cherry fruit flavours. The ripe fruit is complimented by flavours of chocolate and liquorices. This juicy and chewy wine offers a medium to long finish provide and intriguing balance of fruit-flavour and complexity.

Impression: An intense fruit-driven example of a South African Merlot, supported by structure and complexity to benefit bottle maturation.

Confit of Duck and Peanut Spring Rolls With Soya and Plum dipping sauce Prawn and Calamari Saut with Tomato Concasse and Chermoula served with warm couscous, Olive and Feta salad. Seared Tuna Macerated in a ginger and soy dressing, served with deep-fried oysters in chickpea batter, surrounded by truffle foam Red wine Poached Pear and Gorgonzola Salad with Rocket and Roasted nuts

variety : Merlot | 100% Merlot

winery : Guardian Peak

winemaker : Louis Strydom

wine of origin : Western Cape

analysis : alc : 14,2 % vol rs : 4,4 g/l pH : 3,51 ta : 6,4 g/l

type : Red **style :** Dry **body :** Full **taste :** Mineral **wooded**

in the vineyard : Climate

Mediterranean with the rainfall +- 650mm per annum, the EE vineyards are located high up on the northern slopes of the Helderberg Mountain. This contribution imparts warmer fruit flavours to the wine. In summer, the vineyards close proximity to the Atlantic Ocean result in cool sea breezes that keeps temperatures lower, extending the ripening period.

2005 Was two weeks earlier than normal. Very dry and hot February and March ensured quick ripening.

Soil

A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.

in the cellar : The wine is fermented at 28C in a combination of open (punch down) and closed fermenters (pump over) for 7 to 14 days. This wine is blended with young wine to enhance the fresh fruit flavours very evident in this wine.

